

**Amendments to the Claims:**

The listing of claims will replace all prior versions, and listings, of claims in the application.

**Listing of Claims:**

Claims 1-34 (canceled)

Claim 35 (currently amended): A method of making soft or puff dough biscuits from a dough comprising flour and additional ingredients providing proteins, carbohydrates, and lipids, wherein the improvement comprises admixing the dough with at least one puroindoline;

and wherein the at least one puroindoline is added in an amount effective for increasing the firmness of the biscuits resulting from baking the dough.

Claim 36 (canceled)

Claim 37 (previously presented): The method of claim 35 wherein the amount of puroindoline added is effective to reduce the density of a soft biscuit prepared from a dough with a fat content of between 2 and 30% of the total weight of the dough.

Claim 38 (previously presented): The method of claim 35 wherein the amount of puroindoline added is effective to reduce the density of a puff biscuit prepared from a dough with a fat content less than or equal to 4% of the total weight of the dough.

Claim 39 (previously presented): The method of claim 35 wherein the amount of puroindoline added is effective to increase the density of a puff biscuit prepared from a dough without added emulsifier and which dough has a fat content greater than or equal to 7% of the total weight of the dough.

Claim 40 (currently amended): A method of making soft or puff dough biscuits from a mixture comprising flour and additional ingredients providing proteins, carbohydrates, and lipids, wherein the improvement comprises admixing the flour with at least one puroindoline;

and wherein the at least one puroindoline is added in an amount effective for increasing the firmness of the biscuits resulting from baking the mixture.

Claim 41 (previously presented): The method of claim 40 wherein the amount of puroindoline added is between 0.02 and 5% by weight relative to the weight of the flour.

Claim 42 (previously presented): The method of claim 40 wherein the flour has a puroindoline content greater than 0.2% of the dry weight of the flour with the additional ingredients.

Claim 43 (previously presented): The method of claim 42 wherein the puroindoline content of the flour is between 0.2 and 2% of the dry weight of the flour.

#### Claims 44-52 (canceled)

Claim 53 (new): A method of making non-puff dough biscuits from a dough comprising flour and additional ingredients providing proteins, carbohydrates, and lipids, wherein the improvement comprises admixing the dough with at least one puroindoline;

and wherein the at least one puroindoline is added in an amount effective for reducing the density of the biscuits resulting from baking the dough.

Claim 54 (new): The method of claim 53 wherein the amount of puroindoline added is effective to reduce the density of a hard biscuit prepared from a dough with a fat content of between 2 and 20% of the total weight of the dough.

Claim 55 (new): The method of claim 53 wherein the amount of puroindoline added is effective to reduce the density of a biscuit prepared from a dough with a fat content of between 2 and 30% of the total weight of the dough.

Claim 56 (new): A method of making non-puff dough biscuits from a mixture comprising flour and additional ingredients providing proteins, carbohydrates, and lipids, wherein the improvement comprises admixing the flour with at least one puroindoline;

and wherein the at least one puroindoline is added in an amount effective for reducing the density of the biscuits resulting from baking the mixture.

Claim 57 (new): The method of claim 56 wherein the amount of puroindoline added is between 0.02 and 5% by weight relative to the weight of the flour.

Claim 58 (new): The method of claim 56 wherein the flour has a puroindoline content greater than 0.2% of the dry weight of the flour with the additional ingredients.

Claim 59 (new): The method of claim 58 wherein the puroindoline content of the flour is between 0.2 and 2% of the dry weight of the flour.